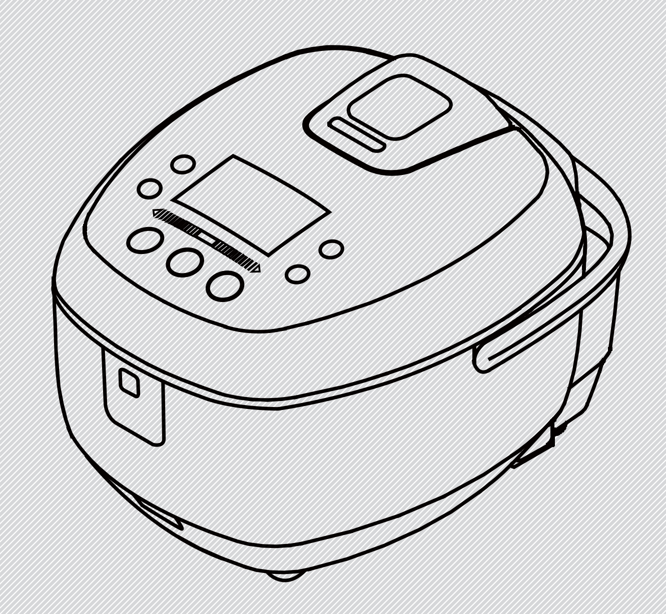
美的 Midea



電飯煲(IH旋風動力電飯煲)說明書

產品型號：MB-FZ4085

謝謝您購買美的電飯煲，在使用前請先詳細閱讀此說明書，閱後請小心收藏，以備日後查閱。
圖片僅供參考，產品以實物為准。

目　錄

安全注意事項

為保證使用安全，避免對您和他人造成傷害和財產損失，請您務必遵守以下安全注意事項。
不遵守安全警告而錯誤使用時可能導致事故發生。

本產品未考慮以下情況：
- 無人照看的幼兒和殘疾人對器具的使用
- 幼兒玩耍器具的情況

文中圖示的意思

⃠ 表示【禁止】的內容　⚠ 警告　可能造成人員傷亡的事項

❗ 表示【強制】的內容　⚠ 注意　可能造成輕傷或者財產損失的事項

安全注意事項

警 告

- 切勿用此煲做可能引起排氣孔堵塞的食物：如片狀食物（如紫菜、白菜）或帶狀食物（如海帶），碎片狀食物（如玉米渣），以免引起事故或者造成飯煲損壞。
- 工作過程中，請勿將手或臉靠近蒸氣口，以免造成燙傷。
- 工作過程中，請勿用布等遮蓋蒸氣口，以免引起事故或者造成飯煲損壞。
- 請勿改造：除維修技術人員以外，其他人不得進行分解、維修，以免造成火災、觸電、受傷。
- 請勿用除交流電220V以外的電壓，以免造成火災、觸電。電通線破損勿使用。
- 請勿用以下方式操作以免造成電源線破損引起火災、觸電；電源線強行折彎、靠近高溫、捆綁、承載重物等。
- 電源線插頭損傷，請勿使用，以免造成火災、觸電或短路。
- 請勿用濕手拔插插頭，以免觸電、受傷。
- 工作過程中，禁止移動或晃動電飯煲
- 請勿讓兒童單獨操作使用，要放在嬰幼兒不能接觸的地方，以避免觸電、燙傷等危險事故出現。
- 電飯煲不要放在不平穩，潮濕或者靠近其他火源、熱源的地方，否則會受到損壞或發生事故。
- 請勿向電飯煲底部的排氣孔插入大頭針、鐵絲或其他接物品，以免觸電、受傷。
- 器具不得浸入水中或淋水。
- 要單獨使用額定電流10A以上的帶接地線插座，如果與其他電器合用，插座會發生異常而引起火災等危險。
- 電源線插頭、插尾以及產品插座如有灰塵或水跡，請及時清理，以免引起火災、觸電或短路。
- 如需進行產品維修或更換零件，請到美的客户服務中心。以免因維修不當或配件選用不當帶來使用隱患。
- 插頭需徹底插入插座，以免造成火災、觸電、短路。
- 如果電源線損壞，必須用專用軟線或維修部買到的專用元件來更換。
- 產品僅限於室內使用。
- 裝有心臟起搏器的人士或助聽器、植入耳蝸的使用者在使用本產品時，請諮詢授權醫療人員並參考醫療設備提供商的說明。

注：一些重要零部件，如保險絲等維修不當或私自短接可能使產品保護失效，導致過熱或火災。

安全注意事項

⚠ 注 意

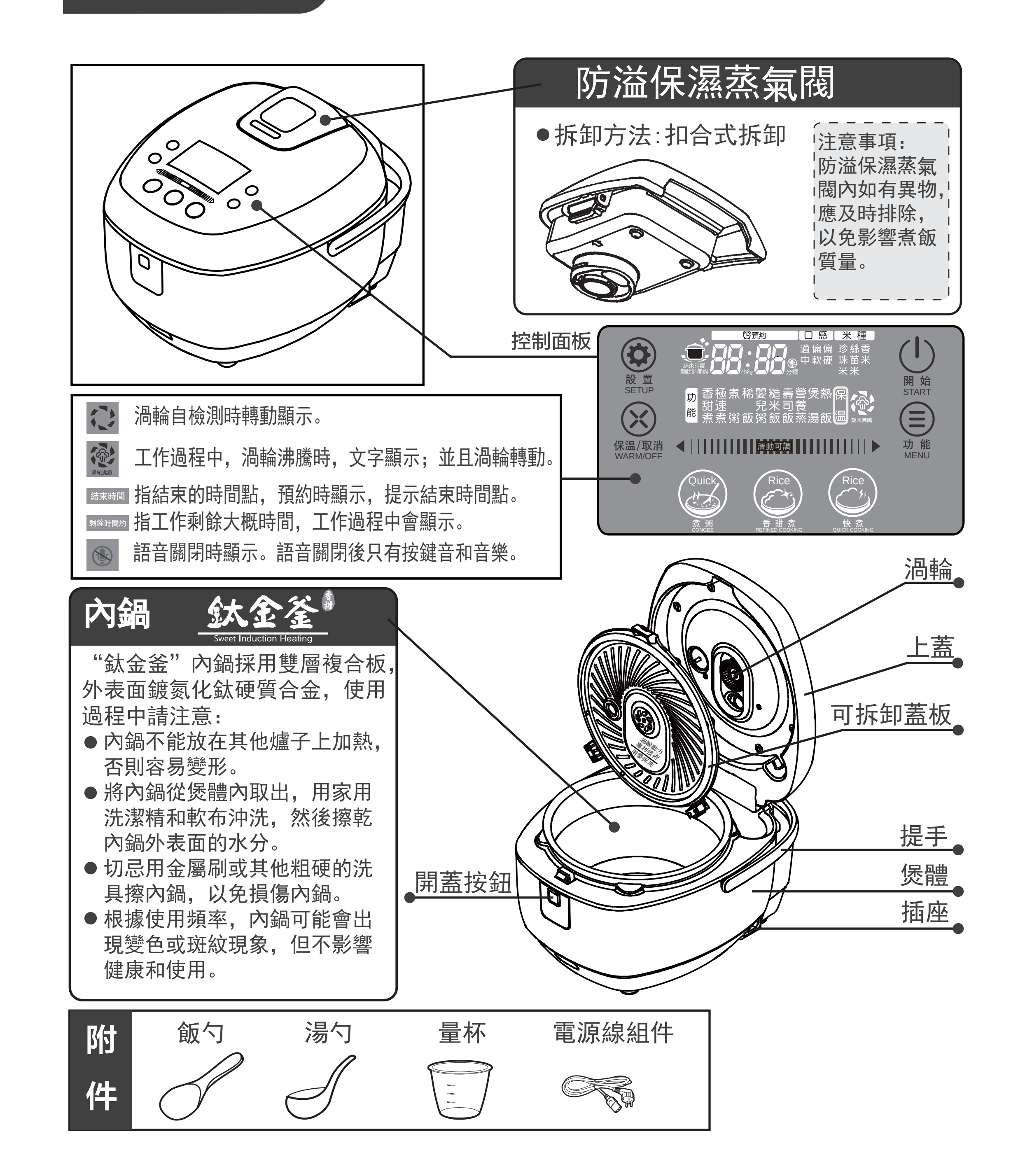
- 此飯煲只能使用原配內鍋，以免造成過熱、異常。
- 內鍋勿掉落，以免變形。
- 請勿將堅硬物體碰撞內鍋，以免變形。
- 使用中或剛使用完畢，請勿用手直接接觸內鍋，以免高溫燙傷。
- 飯煲開始工作前，務必將內鍋外部水分擦乾，以免造成故障。
- 飯煲開始工作前，請清除內鍋與線圈盤之間的水滴、米粒等異物，以免造成過熱或者短路。

溫馨提示

- 如產品圖片與實物不一致，以產品實物為准。
- 在飯煲工作前，請檢查內鍋、蒸氣閥、活動蓋板和渦輪是否到位，以免引起事故。
- 在產品使用過程中有輕微的滴答聲或嘶嘶聲，是產品工作的正常聲音，請不必驚慌。
- 請勿煮完飯立即再煮下一鍋，應該取消後等待15分鐘以上，以便煲體冷卻到室溫。
- 請勿用熱水煮飯，否則會影響溫控器的溫度判斷，煮飯效果變差。
- 為了保證米飯效果，當煮飯超出4杯米時，請不要使用蒸籠進行蒸食物。
- 請定期清潔蒸氣閥、活動蓋板和渦輪。
- 產品開始工作時如有短暫的（幾十秒）轉動蜂鳴聲，是產品在工作前自檢判斷渦輪是否正常安裝，屬於正常現象，此時，顯示屏上 轉動顯示。
- 煮飯過程中如有輕微平穩的響聲，是渦輪轉動發出的聲音，屬於正常現象；如聲音不穩定或產生異常噪音，請檢查渦輪是否安裝妥當。
- 室內接地裝置不充分的條件下，敏感人士可能會感應到電流，建議檢查室內接地裝置是否可靠，或通電後勿觸及金屬外殼及內鍋！
- 產品正常工作的海拔高度範圍為0-2000米。
- 如需進行產品維修、更換部件，請到美的客户服務中心，以保證得到專業優質的服務，請保管好說明書，不要丟棄，謝謝。

產品說明

零部件說明



防溢保濕蒸氣閥
●拆卸方法:扣合式拆卸
注意事項:
防溢保濕蒸氣閥內如有異物,應及時排除,以免影響煮飯質量。
控制面板
設置
SETUP
保溫/取消
WARM/OFF
開始
START
功能
MENU
Quick
Rice
Rice
煮粥
CONGEE
香甜煮
REFINED COOKING
快煮
QUICK COOKING
渦輪自檢測時轉動顯示。
工作過程中,渦輪沸騰時,文字顯示;並且渦輪轉動。
指結束的時間點,預約時顯示,提示結束時間點。
指工作剩餘大概時間,工作過程中會顯示。
語音關閉時顯示。語音關閉後只有按鍵音和音樂。
內鍋
鈦金釜
Sweet Induction Heating
“鈦金釜”內鍋採用雙層複合板,外表面鍍氮化鈦硬質合金,使用過程中請注意:
● 內鍋不能放在其他爐子上加熱,否則容易變形。
● 將內鍋從煲體內取出,用家用洗潔精和軟布沖洗,然後擦乾內鍋外表面的水分。
● 切忌用金屬刷或其他粗硬的洗具擦內鍋,以免損傷內鍋。
● 根據使用頻率,內鍋可能會出現變色或斑紋現象,但不影響健康和使用。
渦輪
上蓋
可拆卸蓋板
提手
煲體
插座
開蓋按鈕
附件
飯勺
湯勺
量杯
電源線組件

產品說明

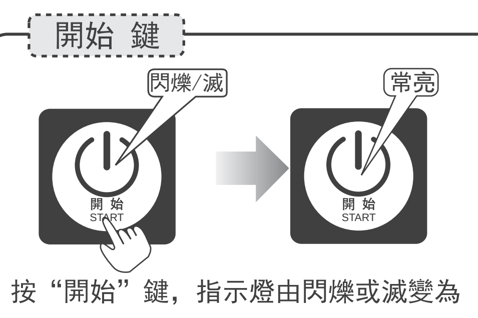
技術參數

產品型號	電 源	額定功率(W)	煮米量(杯)	加熱方式	產品尺寸 長X寬X高(mm)	重量(kg)
MB-FZ4085	220V~ 50Hz	1250	8	電磁加熱	357x291x249	5.4

使用說明

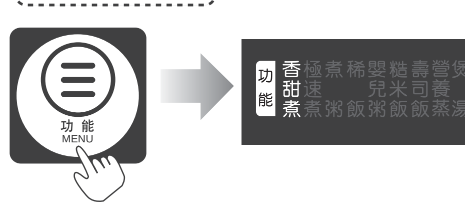
各功能按鍵的使用

開始 鍵



按“開始”鍵，指示燈由閃爍或滅變為常亮，表示進入工作狀態，同時也表示確認了您之前對功能的選擇，開始加熱。

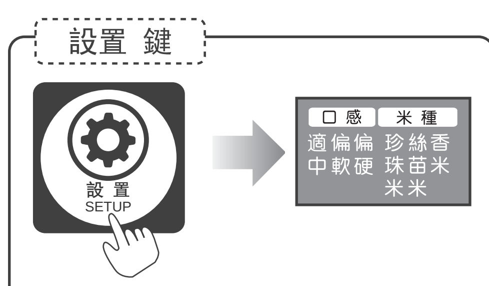
功能選擇鍵



按“功能”鍵，功能由暗亮變亮並閃爍為所選擇的功能。選擇好需要的功能後，必須按下“功能”鍵，才能啟動功能。

使用說明

設置 鍵



按“設置”鍵，在預約，口感，米種三個設置功能裏面切換。按了“設置”鍵後，滑動滑條“◀|||||滑動可調|||||▶”才可以調整預約時間，口感和米種。

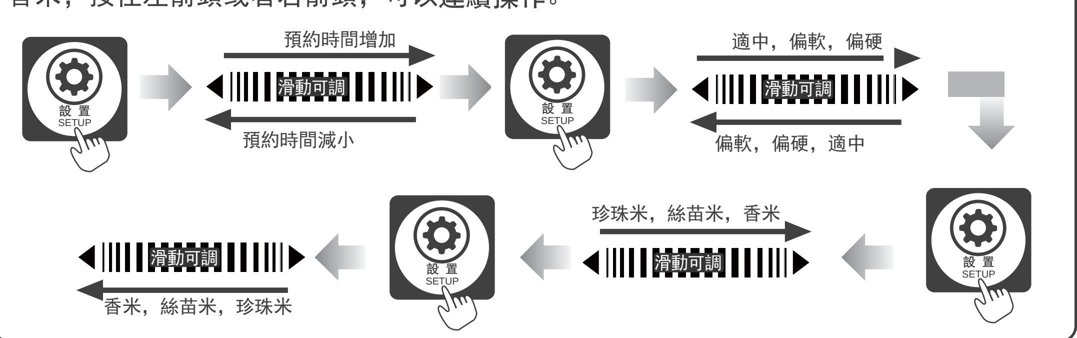
保溫/取消 鍵



工作結束，自動轉為保溫狀態，保溫功能燈亮，開始燈亮。按“保溫/取消”鍵進入待機狀態，再按一次“保溫/取消”鍵進入保溫狀態。

滑動滑條的使用方法 ◀|||||滑動可調|||||▶

待機狀態下，滑動滑條，可以選擇功能。向右滑動，功能向右移動；向左滑動，功能向左移動。按“設置”鍵一次，預約時間閃爍，向右滑動或者按右箭頭，預約時間增加；向左滑動或按左箭頭，預約時間減小。再按一次設置鍵，口感功能閃爍；向右滑動或者按右箭頭，可以依次選擇口感適中，偏軟，偏硬；向左滑動或按左箭頭，可以依次選擇口感適中，偏硬，偏軟；再按一次設定鍵，米種功能閃爍；向右滑動或者按右箭頭，可以依次選擇米種珍珠米，絲苗米，香米；向左滑動或按左箭頭，可以依次選擇米種珍珠米，絲苗米，香米；按住左箭頭或者右箭頭，可以連續操作。



關於“極速煮粥”、“米飯香甜煮”、“米飯極速煮”鍵特別說明

只要輕鬆按一下以上快捷鍵，就可以啟動相應烹調功能。
例如：你想煮粥，只要按一下“極速煮粥”鍵就可以了。
溫馨提示：“極速”是指比美的同類產品速度更快（米飯極速煮2杯米約20分鐘；煮粥約60分鐘），“米飯極速煮”結束後再保溫10分鐘食用口感更佳。

渦輪運行情況說明:

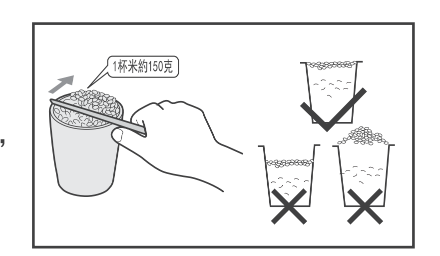
正常使用時，只有在香甜煮、極速煮、煮粥、稀飯、糙米飯、嬰兒粥、壽司飯功能下渦輪才會運行。其中香甜煮、極速煮、煮粥、稀飯、嬰兒粥、壽司飯功能在工作過程中，在開始後幾分鐘內會有一段渦輪自檢的過程。之後在沸騰冒汽階段才會開啟渦輪，其餘時間不開啟渦輪。

使用說明

使用方法

● 用量杯取米（一平杯米約為150克）。

1. 請不要用內鍋直接淘米，以免刮傷內鍋。
2. 糙米飯功能如果使用乾硬糙米，需提前用熱水漫泡2-3小時。



● 將淘洗乾淨的米放入內鍋，根據米量選擇合適的水位線，加水到相應水位，可根據個人的口味少量增減水量。
注：請不要加水量超過相應功能最大刻度線，否則會引起溢鍋、短路。

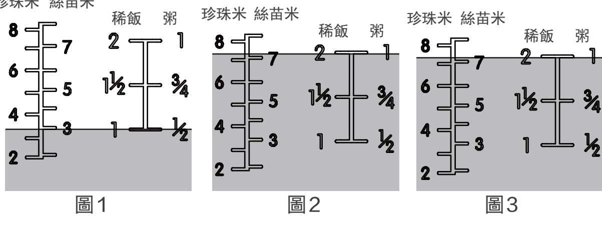
如何使用水位線

●煮飯時（精華煮、極速煮、糙米飯、壽司飯）
加水時，看左邊的珍珠米或絲苗米刻度線。例如：煮3量杯時，將淘好的米放入鍋內，加水至標有“珍珠米”或“絲苗米”水位刻度“3”處（如圖1）。

●煮稀飯時
加水時，看中間的稀飯刻度線。例如：煮2量杯時，將淘好的米放入鍋內，加水至標有“稀飯”水位刻度“2”（如圖2）。

●煮粥時（煮粥、嬰兒粥）
加水時，看右邊的粥刻度線。例如：煮1杯時，將淘好的米放入鍋內，加水至標有“粥”水位刻度“1”（如圖3）。

●蒸煮時
可根據實際需要加水，放水要適量，以免沸騰時水漫過蒸籠或蒸架。



（以40型內鍋水位線煮珍珠米為例）

您可以根據個人喜好對米水比例進行微調，但米水總量不要超過內鍋的最高水位線。

煮飯功能

產品規格	最大米量	最小米量
40型	8 杯	2杯

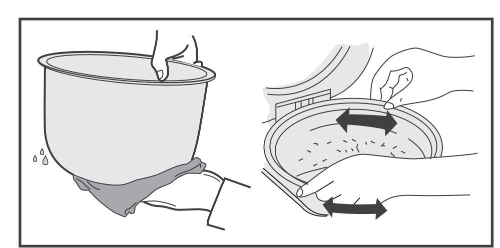
稀飯功能

產品規格	最大米量	最小米量
40型	2杯	1杯

粥/嬰兒粥

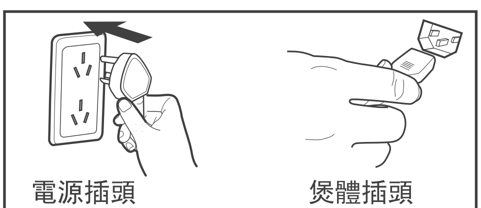
產品規格	最大米量	最小米量
40型	1杯	$\frac{1}{2}$杯

● 用乾布將內鍋外表面擦乾，放入煲體內，為使內鍋與線圈盤良好配合，請將內鍋左右轉動2-3回；然後壓下煲蓋，直到聽到“嗒喳”一聲。內鍋切忌放在其他爐子上加熱，否則會因高溫而變形。不允許用其他容器代替內鍋使用。



● 插上電源插頭。
請確認煲體插頭、電源插頭已經插到位。

● 按功能鍵選擇需要的功能，再按“開始”鍵進入工作狀態，或按相應的功能鍵直接進入工作狀態。



預約煮飯的方法

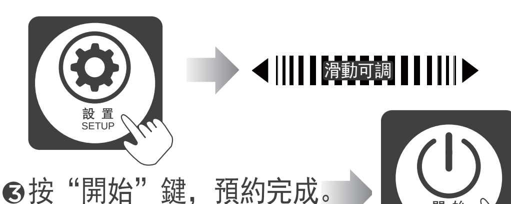
僅限於有此功能的產品

可以預約的功能：香甜煮，極速煮，煮粥，稀飯，糙米飯，嬰兒粥，壽司飯，煲湯

❶按“功能”鍵，選擇需要預約的功能。



❷按“設置”鍵一次，此時預約時間閃爍。然後滑動滑條，或者按左右箭頭；調整預約時間。



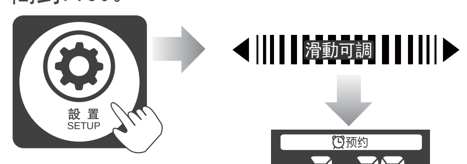
❸按“開始”鍵，預約完成。

❹例如：預約煮粥，明天早上7:30完成煮粥。

1. 按“功能”鍵選擇煮粥功能。



2. 按“設置”鍵一次，此時預約時間閃爍。向右滑動滑條或者按右箭頭，調整預約時間到7:30。



3. 按“開始”鍵，預約完成。明天早上7:30就可以吃到香噴噴的粥了。

溫馨提示：預約時間建議不要超過12小時，否則米飯會出現異味；
為保證預約時間的準確性，請及時校準飯煲的時鐘。

口感/米種選擇的方法

- **可以選擇口感的功能：香甜煮，快煮，糙米飯，壽司飯。**

1、按“功能”鍵，選擇一個可以選擇口感的功能，例如：香甜煮。
2、按“設置”鍵兩次，此時口感的一個功能閃爍。
3、滑動滑條或者按左、右箭頭，選擇您需要的口感。這樣，口感選擇完成，並記住您選擇的口感功能。下次使用時，將默認選擇上一次的設定。

- **可以選擇米種的功能：香甜煮，快煮，煮粥，稀飯，糙米飯，嬰兒粥，壽司飯。**

1、按“功能”鍵，選擇一個可以選擇米種的功能，例如：香甜煮。
2、按“設置”鍵三次，此時米種的一個功能閃爍。
3、滑動滑條或者按左、右箭頭，選擇您需要的米種。這樣，米種選擇完成，並記住您選擇的米種功能。下次使用時，將默認選擇上一次的設定。

糙米飯

現在通常說的五穀糙米：是指稻穀、麥子、高梁、大豆、玉米。而實際上習慣地將米和麵粉以外的糧食稱作糙米。

市面上多有的材料包括：

穀物類：玉米、小米、紅米、黑米、紫米、高梁、大麥、燕麥、蕎麥等。

雜豆類：黃豆、綠豆、紅豆、黑豆、青豆、芸豆、蠶豆、豌豆等。

塊莖類：紅薯、山藥、馬鈴薯等。

其他類：花生、枸杞、紅棗、核桃等。

糙米飯以白米為主，配以以上糙米中的一部份，煮出的飯被稱之為糙米飯。其優點在於營養豐富、均衡。

提示：一般糙米比較乾燥，煮食前需先浸泡才能將營養充分吸收，同時穀物的堅硬外殼含有的不溶性纖維素雖有助於腸胃蠕動，但是必須多喝水促進充分軟化，否則容易造成腸阻塞，因此不宜一次攝入過多糙米，應循序漸進。

操作方法與步驟：

1、將選好的乾硬糙米用熱水浸泡2-3小時，如果是脫皮糙米或者不硬的、新鮮的糙米可以省略此步驟。

2、製作步驟完成後，將配好量的白米和糙米一起洗乾淨。

3、用量杯將洗好的白米和糙米放入內鍋中，加入相應刻度的水，按開始鍵，開始煮糙米飯。

4、煮好結束的糙米飯開蓋後首先攪拌均勻，散一下蒸氣，米粒色澤會好看很多，整體水份也會改善。

壽司飯

壽司主要材料是用醋調味過的冷飯(簡稱醋飯)，再加上魚肉，海鮮，蔬菜或雞蛋等作配料。做壽司，壽司飯是關鍵。用質量好的珍珠米，飯要煮得比較硬一些。如果是壽司米當然更好。

壽司飯的做法：

1、把淘洗乾淨的米放入內鍋，加水到相應的水位線（使用珍珠米水位線）。

2、按功能鍵，選擇功能到壽司飯，按開始鍵。米飯開始工作，約一小時後壽司飯煮好。

3、米飯煮熟後，應趁熱加入調料，迅速拌勻，並用電風扇降溫，以免飯粒粘結在一起。壽司醋和飯的比例大概是1:6。

4、把煮好的飯打鬆，將壽司醋均勻地淋在飯上，拌勻。不要壓飯粒，儘量保持飯粒的完整，鬆軟。

5、把一張紫菜放在壽司席上，由左至右將飯鋪好。將飯由下至上均勻的鋪開，用力要輕。飯要鋪得鬆，不要壓扁飯粒，這樣吃起來口感才會好！

6、可以在中間放入任何自己喜歡的餡，好吃就行。例如：魚肉，海鮮，蔬菜或雞蛋。之後順勢用竹簾將紫菜卷起。卷起後還要用竹簾將其卷起保持形狀1分鐘。

7、切壽司的時候，在刀上沾些水，防沾的。一刀落下，可以使切口平整。根據個人喜歡和需求，一條壽司可以切成4-8片。

使用說明

蒸 煮

1、內鍋加水至3刻度；
2、放入蒸籠或蒸架；
3、放食物在蒸籠或蒸架上或者把食物盛入盤中放置在蒸籠或蒸架上；例如：蒸排骨，排骨切塊，加料酒，老抽，薑末，鹽先醃一下。撈起後放入碟中，加上食用油，然後在上面放上豆豉。做好後，放入內鍋的蒸籠或蒸架上。
4、按功能鍵，選擇功能至蒸煮，按開始鍵。這樣30分鐘後，就完成了。

注：蒸煮時間是不可調節的，設定時間為30分鐘。

熱 飯

1、打鬆米飯，並在米飯表面灑上50-80克水；
2、按下功能鍵或滑條選擇“熱飯”功能，再按下“開始”鍵進入工作過程；
3、熱飯加熱完成後，自動進入營養保溫過程；
4、為了能吃上美味的米飯，請在30分鐘內將米飯翻鬆。

建議使用熱飯功能時，米飯最大量不超過4刻度。

保 溫

1、所有功能烹任結束後，會自動進入保溫功能；
2、保溫過程中產品會加熱，使溫度維持在73℃左右；
3、按下功能鍵或滑條選擇“保溫”功能再按下“開始”鍵，可以手動進入保溫工作過程。

米飯保溫：為防止米飯結塊不好吃，最好在進入營養保溫狀態30分鐘內將米飯翻鬆。

注：產品可實現12小時保溫功能。建議保溫時間以在5小時內為佳，以免米飯變色或變味。

時鐘調整

如果您發現產品上的時鐘不準確的話，請按照以下步驟進行調整。

❶ 接通電源，進入待機。

❷ 按住“設置”鍵保持3秒鐘後進入時鐘。



❸ 用“◀”或“▶”調整時間。
“▶”每按一次加1分鐘，按下不鬆開手可以快速累加
“◀”每按一次減1分鐘，按下不鬆開手可以快速遞減

❹ 時鐘調節操作完成10秒後，時鐘自動確認，或按“開始”確認時鐘。

溫馨提示：
在斷電的情況下不能進行時鐘設定。
時鐘顯示不准會影響預約時間，請您校準顯示時間。
如果進入時鐘調整狀態後沒有進行調整，則顯示屏內的數字閃爍約12秒後停止閃爍，自動確認。

使用說明

語言開啟和關閉

上電的狀態下，同時按“煮粥”和“快煮”，關閉語音。再同時按“煮粥”和“快煮”，開啟語音。

語音關閉後，顯示屏上標“”亮，只有按鍵音和音樂。





渦輪動力功能設定（僅限有此功能的產品）

在待機狀態下，長按“保溫/取消”鍵5秒，液晶顯示“OFF”，喇叭響一聲，則取消渦輪動力功能；再次長按“保溫/取消”鍵5秒，液晶顯示“ON”，喇叭響一聲，則恢復渦輪動力功能。

溫馨提示：如不需要渦輪動力，長按“保溫/取消”鍵5秒，關閉渦輪動力。不建議直接拔下渦輪，這樣可能會導致煮粥、煮飯溢出。關閉渦輪動力後，不影響正常使用，工作時間會稍微變長。

電池和停電記憶功能

僅限於有時鐘顯示的產品

- 預約中停電：如果重新通電時間在預約結束時間之前，則繼續工作，但預約結束時間可能會有偏差；如果在預約結束時間之後，則進入待機狀態。
- 保溫中停電：繼續計時，重新通電後，如果停電時間超過2小時，則進入待機狀態，沒超過2小時則繼續保溫。
- 加熱中停電：重新通電後，如果停電時間超過2小時，則進入待機狀態，沒超過2小時則繼續加熱直到結束。
- 產品靠內部電池為停電時的時鐘顯示提供電源。
- 電池沒電時。
  無停電記憶功能，每次插電閃爍顯示時種。按“保溫/取消”鍵，回待機狀態，此後才能進行煮飯操作。

溫馨提示：
- 電池的設計使用壽命為5年；
- 請勿將電池投入火中或者水中；
- 電池用盡時請到客户服務中心進行更換；
- 請勿對電池進行加熱、分解、充電等。

產品命名規則

MB- F/Y J/H/N/D/S/C/Z 16/30/40/50 UB/HD/15...

- MB-：代表美的牌電飯煲
- F/Y：代表形態代號
- J/H/N/D/S/C/Z：代表功能特徵代號
- 16/30/40/50：代表規格代號
- UB/HD/15...：代表設計序號，用數字或字母表示

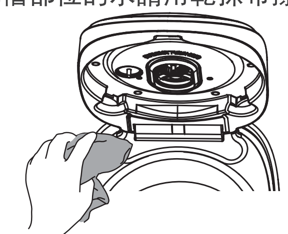
清潔保養

煲體的清潔

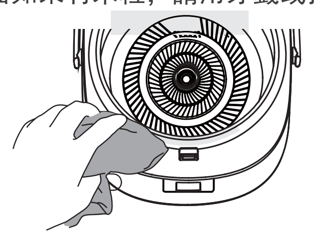
- 用濕布擦拭保溫座板位置，切勿直接用水沖洗。



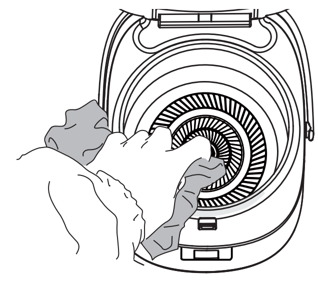
- 儲水槽部位的水請用乾抹布擦乾。



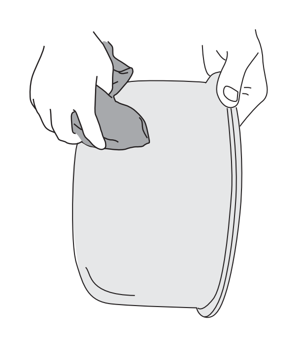
- 前面如果有米粒，請用牙籤或抹布清除。



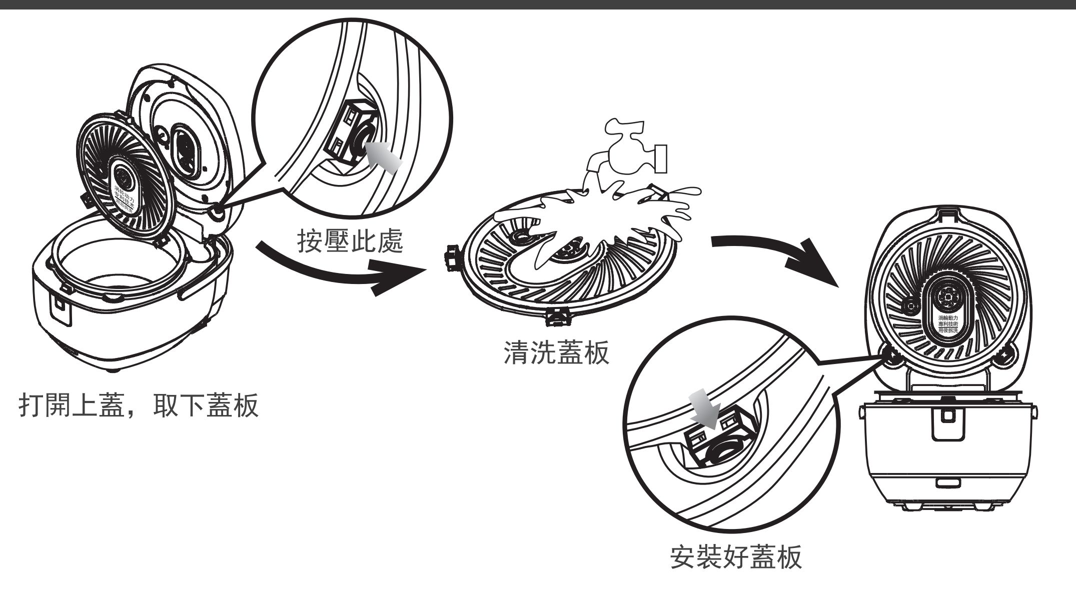
- 線圈盤上如果有水或米粒，請用抹布擦乾。



- 內鍋放進去之前請把周圍和底部的水和米粒擦掉。



蓋板的拆卸、清洗、安裝

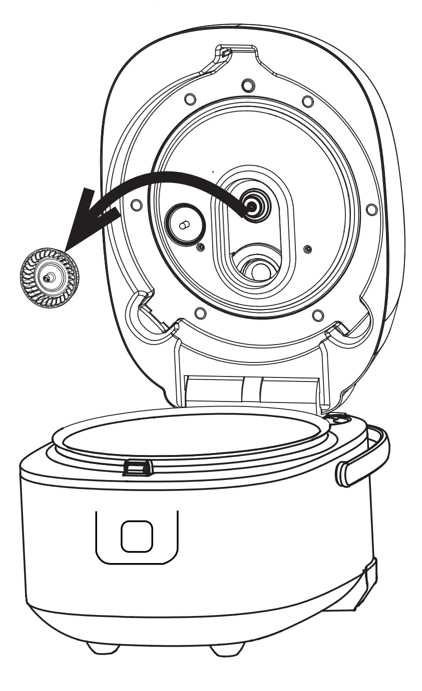


清潔保養

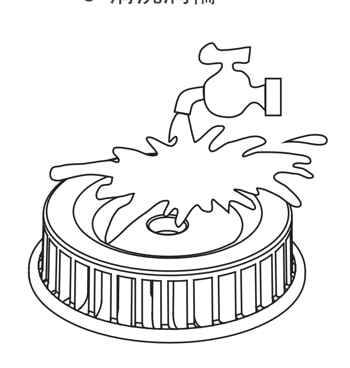
渦輪的拆卸、清洗、安裝(僅限有此結構的產品)

注：建議經常清洗，保證運轉順暢，請在冷卻後清洗，防止燙傷。

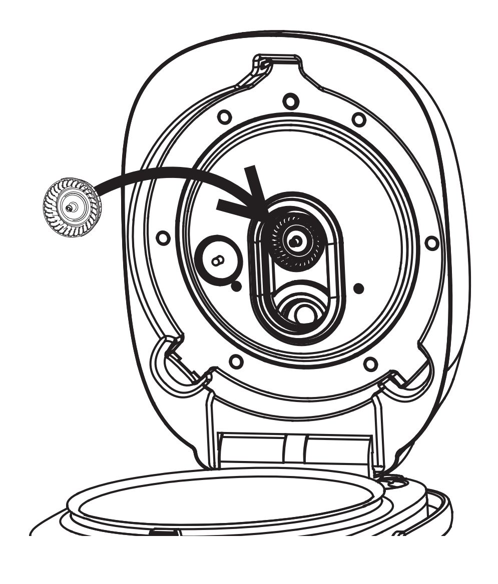
- 取下蓋板後，向外取出渦輪



- 清洗渦輪



- 清洗完後，把渦輪軸孔對準渦輪轉軸
安裝好渦輪



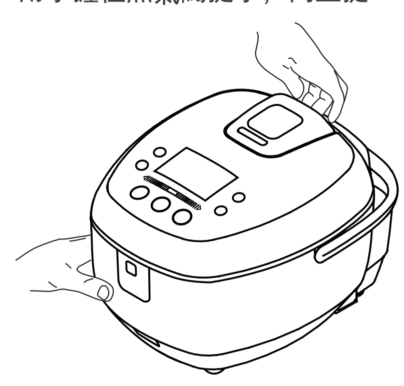


渦輪結構

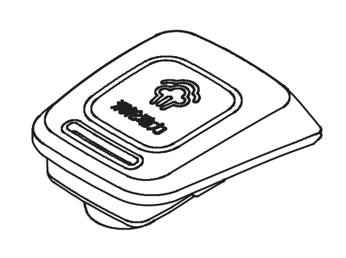
清潔保養

蒸氣閥的拆卸、清洗、安裝

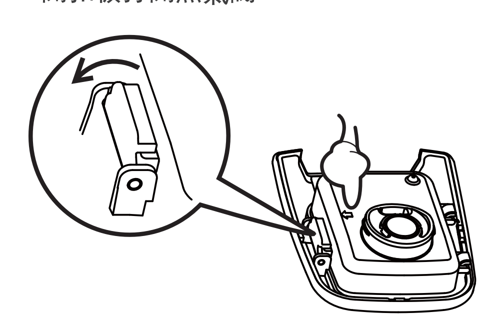
● 用手握住蒸氣閥提手，向上提



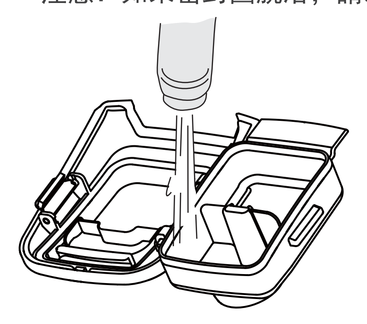
● 拆下蒸氣閥



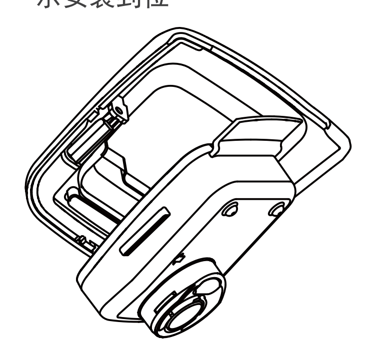
● 如圖示，用手壓住蒸氣閥座的同時扳開扣板打開蒸氣閥



● 打開後用水清洗
注意：如果密封圈脫落，請裝進去



● 如圖示：把兩扣位對準後合上蒸氣閥，扣上扣板，當聽到一響聲，表示安裝到位



● 用力向下按，安裝好蒸氣閥



異常現象自檢

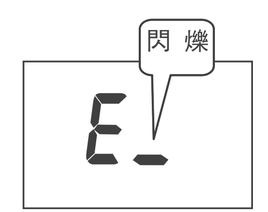
懷疑有故障的時候

當您認為產品有了故障的時候，在送到客户服務中心修理之前請檢查以下情況，進行確認。

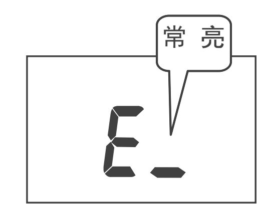
異常的情況		請確認	對應方法
煮飯前	按鍵沒有反應，“開始”燈沒有閃爍，沒在待機狀態。	電源線插頭鬆動	把電源線插頭插牢固
		“開始”燈亮	按“取消”鍵回待機狀態
		上電後，顯示屏每次都顯示“12:00”閃爍	不影響正常使用，是電池沒電造成或送客户服務中心更換電池
	不能合上上蓋	沒有安裝活動蓋板	請安裝好活動蓋板
煮飯中	從蒸氣閥以外的地方漏氣	內鍋外側的水珠沒有擦乾淨	請擦乾淨
		內鍋損傷變形	去商店或客户服務中心更換
		壓力蓋板損傷，密封環損壞	去商店或客户服務中心更換
		沒有合好上蓋	合好上蓋
	上蓋自動彈開	沒有合好上蓋	合好上蓋
	輕微“嘀嗒”聲	繼電器工作的聲音，屬於正常現象	非故障，繼續使用
	平穩響聲	渦輪轉動發出的聲音，屬於正常現象	非故障，繼續使用，在渦輪轉軸上塗抹植物油(如花生油、調和油等)會更好
	異常噪音	渦輪安裝不到位，潤滑不足	滑輪安裝到位，定期(一周)在渦輪轉軸上塗抹食用植物油(如花生油、調和油等)，以增加潤滑
顯示異常	顯示屏內的液晶文字看起來模糊	液晶或數碼屏文字有一定的觀察範圍（視角不是正上方，是正上方偏前，與平面成60度的大概角度）	不是故障，適當調整觀察視角
		從各視覺觀看	電池電量不足，請更換電池
	顯示屏有水氣，顯示朦朧	內鍋外側有水沒有擦乾	
		蓋板的密封環處破損或有異物	
有異味	有塑料味	開始使用時有塑料味，使用一段時間後會慢慢消失	
外殼	觸碰時有感應電	檢查室內接地裝置是否充分	

異常現象自檢

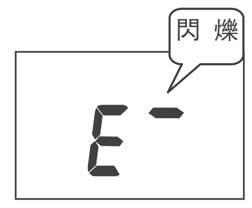
顯示異常原因判斷



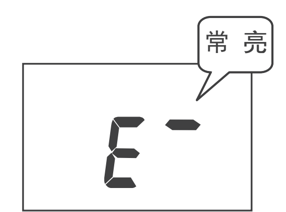
底部傳感器開路
拔電後重新上電仍出現
請送客户服務中心維修



底部傳感器短路
拔電後重新上電仍出現
請送客户服務中心維修



上蓋傳感器開路
拔電後重新上電仍出現
請送客户服務中心維修



上蓋傳感器短路
拔電後重新上電仍出現
請送客户服務中心維修



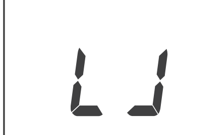
IGBT傳感器短路
拔電後重新上電仍出現
請送客户服務中心維修



IGBT傳感器開路
拔電後重新上電仍出現
請送客户服務中心維修



IGBT傳感器高溫報警
拔電後重新上電仍出現
請送客户服務中心維修



空鍋報警
用戶自行放入內鍋後按下“關”鍵取消報警提示再繼續烹飪操作，
若仍出現空鍋報警請送客户服務中心維修



E:td 通信出錯報警
按下“關”鍵取消報警
提示若仍出現報警提示
請送客户服務中心維修

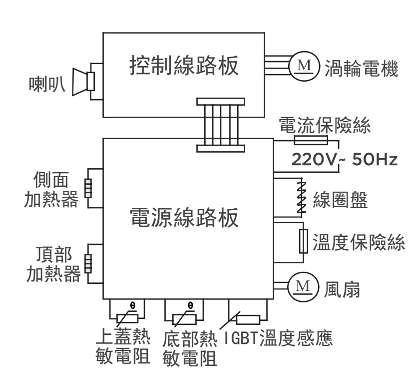


E:rd 通信出錯報警
按下“關”鍵取消報警
提示若仍出現報警提示
請送客户服務中心維修

維修服務保證

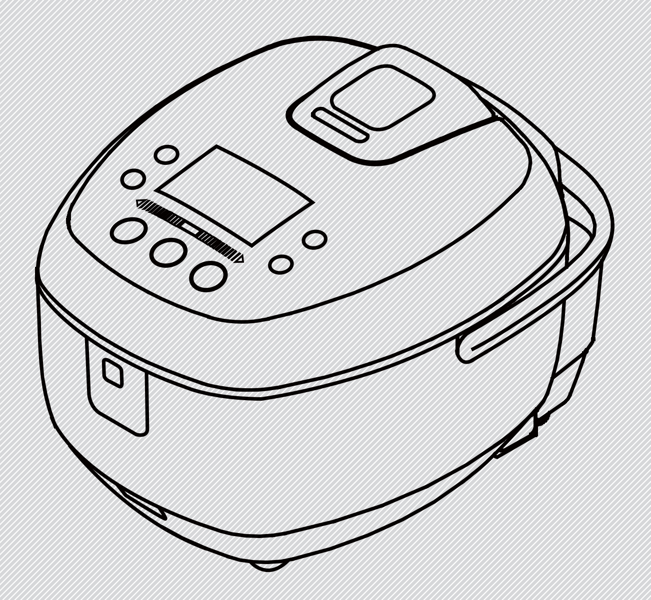
- 美的牌電飯煲實行30個月保修。（僅適用家庭使用的產品）
- 保修期的起始日期以產品發票日期為准。
- 下列情況之一者，不屬於保修範圍：
  1. 消費者使用、保管、維護不當造成損壞。
  2. 非本公司指定維修部自行裝拆修理而造成損壞。
  3. 發票型號與維修產品型號不符或者有塗改。
  4. 無有效發票。
  5. 因不可抗拒力造成損壞。
  6. 本產品用於非家庭用途，將不在保修範圍內。
  7. 屬人為造成故障或使用不當造成故障不屬保修之內。
- 不屬於保修範圍內的產品，本公司客戶服務中心仍熱情為您服務。

電路原理圖



MB-FZ4085電路圖

美的 Midea



Electric Rice Cooker
(IH Turbine Drive Rice Cooker)
User Manual

Product Model: MB-FZ4085

Thank you for purchasing the MIDEA Electric Rice Cooker. Please read this Use Manual carefully before using and keep it cautiously after reading for future reference. Pictures for reference only, subject to our available products.

Contents

Safety Instruction

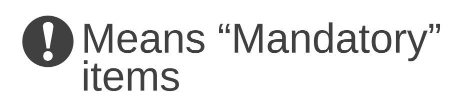
To ensure safe use and to avoid personal injury and property loss, be sure to follow the following safety precautions. Failure to follow the safety precautions and improper use may cause accidents.

This product does not take into account the following cases:
- Use of the appliance by unattended infants and the disabled.
- Infants playing with the appliance.

Meanings of the marks:

Means“Prohibit”items


Warning:Items which may possibly cause personal injury or death


Means “Mandatory” items


Caution: Items which may cause light injury or property damage.

Safety Instruction

⚠ Warning

- ⃠ Never use this appliance to cook any food that may jam the steam valve:such as foliaceous food (e.g. laver, Chinese cabbage) or strip food (e.g. kelp) and fragmentary foods (e.g. corn grit), as these may cause accidents or damage to the rice cooker.
- ⃠ During operation,never put your face or hands close to the steam valve in order to avoid scald.
- ⃠ In operation,never cover the steam valve with a cloths, as this may cause accidents or damage to the rice cooker.
- ⃠ No reconstruction: Any person other than a repair technician is not allowed to dismantle or repair the appliance to avoid fire, electric shock or injury.
- ⃠ Never use the voltage other than AC 220V to avoid fire or electric shock. A damaged power cord shall not be used.
- ⃠ Never use the following modes for operation to avoid fire and electric shock due to damaged power cords. Power cord processing, forced bending, approach to high temperature, binding, bearing heavy objects, etc.
- ⃠ When the plug is damaged never use the appliance to avoid fire, electric shock or short circuit.
- ⃠ Never pull the plug with a wet hand to avoid electric shock and injury.
- ⃠ During operation, do not move or shake the electric rice cooker.
- ⃠ Never allow a child to use the appliance independently, place the appliance in a location out of reach of infants to avoid electric shock, scald and other dangerous accidents.
- ⃠ Do not place the electric rice cooker on a location which is unstable, wet or near to fire or heat source, otherwise this may cause damage or accident.
- ⃠ Never insert any pin, iron wire or other object into the intake hole on the bottom of the appliance to avoid electric shock and injury.
- ❗ The device should not be immersed in water or splashed with water.
- ❗ Please use an individual earthed socket of above 10A rated current, if joint use of the same socket with other appliance may cause fire.
- ❗ The power cords, pins and sockets, if stained with dust or water, shall be cleaned up timely to avoid fire, electric shock or short circuit.
- ❗ Repair of product or replacement of parts shall be conducted in a customer service center by MIDEA to avoid any hidden use trouble arising from improper maintenance and incorrect selection of accessories
- ❗ The plug must be inserted into the socket thoroughly to avoid fire, electric shock or short circuit.
- ❗ If the power cord is damaged, it must be replaced with a special cord or special component purchased from the customer service center.
- ❗ Do not use it outdoor.
- ⚠ Users with cardiac pacemaker or audiphones and cochlea should consult the authorized doctors and refer to the instructions provided by the medical equipments provider before using the product.

Note: Improper repair or unauthorized shorting of some of the important parts, such as fuses may invalidate the product protection, resulting in overheating or fire.

Safety Instruction

⚠ Note

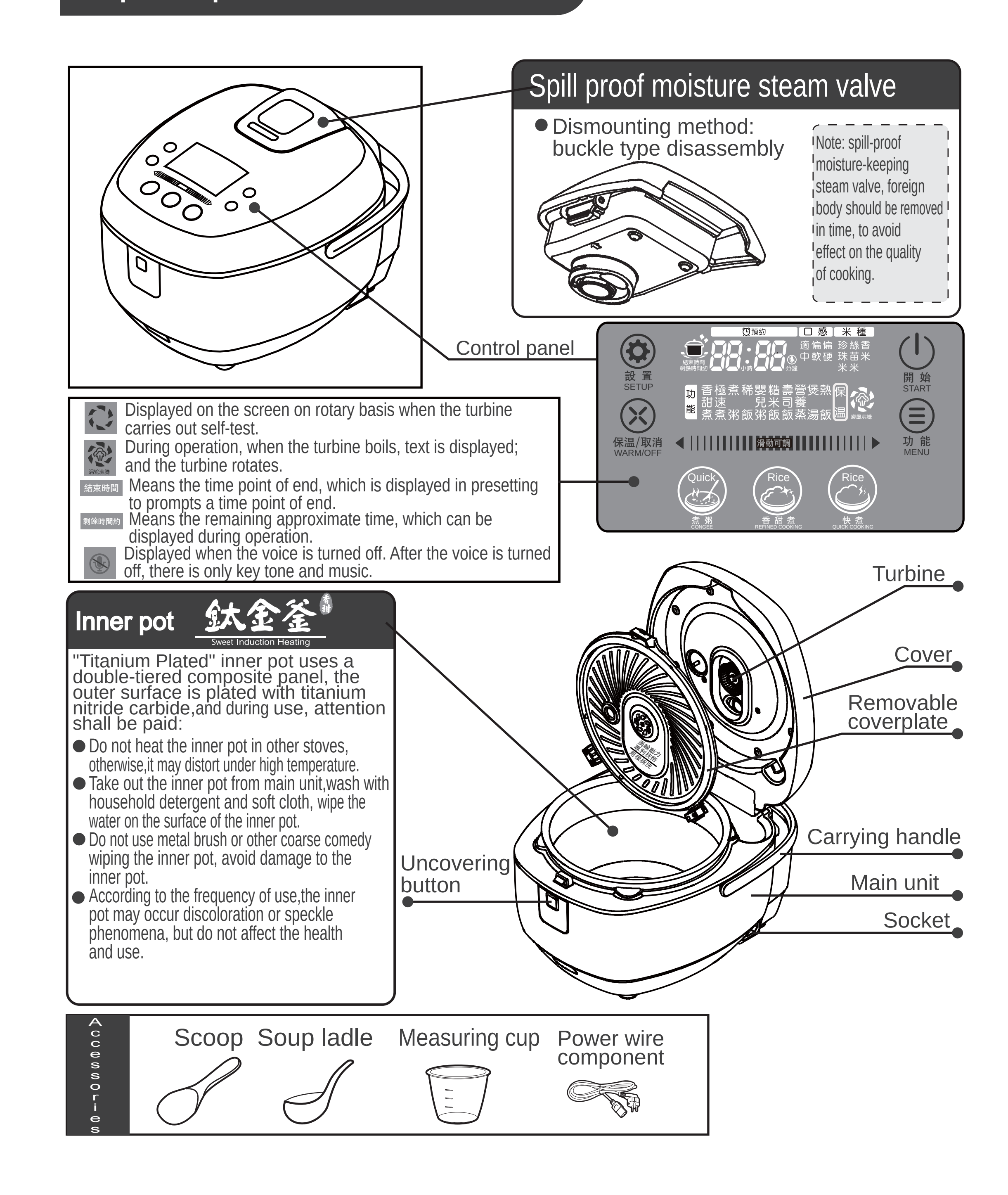
- The rice cooker only matches the original inner pot to avoid overheating and abnormal condition.
- Never have the inner pot to fall to avoid deformation.
- Never have a hard object in touch with the inner pot to avoid deformation.
- During operation or after operation, never touch the inner pot with your hands directly to avoid scald.
- Before the rice cooker operates, be sure to wipe away any water outside the inner pot to avoid malfunction.
- Before the rice cooker operates, please remove water drops, granules and other objects between the inner pot and the coil panel to avoid overheating or short circuit.

Warm Tips

- If there is any inconsistency between the picture and the real product, the real product will be taken as final standard.
- Before using the rice cooker, please check the inner pot, steam valve, removable coverplate and turbine are installed in-place to avoid any malfunction.
- During operation, the product may generate tiny sound of "click" or "sizz", which is a normal sound of operation.
- Never operate the rice cooker again immediately after cooking. Wait at least 15 minutes to cool down the main unit to the room temperature.
- Never cook rice with hot water as this may affect the temperature judgment by the thermostat and degrade the cooking effect.
- To ensure the rice effect, when cooking more than 4 cups of rice, do not use the steamer for steaming food.
- Please clean the steam valve, removable coverplate and turbine regularly.
- If there is short (tens of seconds) turning beeps when the product starts operation, the product is, before operation, checking whether the turbine is mounted properly, which is normal condition. In this case, is displayed on the screen on rotary basis.
- Any slight steady sound in cooking is the sound generated by rotation of the turbine, which is a normal condition; if the sound is unsteady or abnormal noise is produced, please check whether the turbine is installed in-place.
- When indoor grounding device is not sufficient, sensitive people may sense the induced electricity; it is recommended to check the indoor grounding device for reliability, or do not touch the metal shell and the inner pot after power-on!
- Altitude range of products for normal operation is 0-2000 meters.
- Please repair the product and replace parts by an customer service center to get professional and high-quality service. Please keep this manual for future reference. Thanks.

Product Instructions

Spare parts instructions



Product Instructions

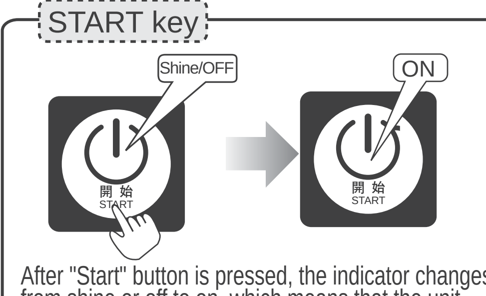
Technical parameters

Model	Power supply	Rated power(W)	Rice cooking amount（Cup）	Heating mode	Dimensions LxWxH(mm)	Weight (kg)
MB — FZ4085	220V～50Hz	1250	8	Electromagnetic heating	357x291x249	5.4

Usage Instructions

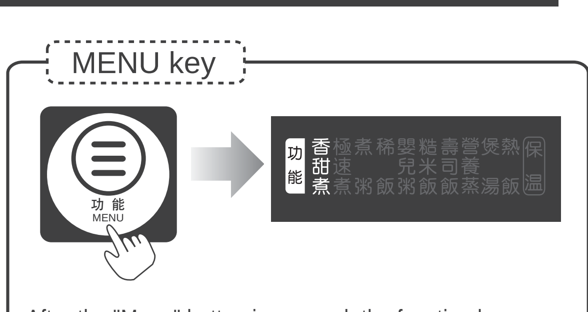
Use of function buttons

START key



After "Start" button is pressed, the indicator changes from shine or off to on, which means that the unit enters the work state, and also confirms the function of your choice before start working.

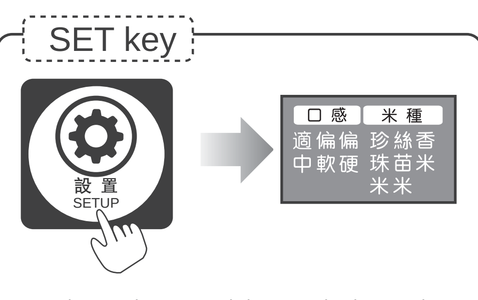
MENU key



After the "Menu" button is pressed, the function becomes bright from dark and shines as the selected function. After choosing the desired function, be sure to press the "Menu" button to start.

Usage Instructions

SET key



Press the “Set” button to switch among the three setting functions of Preset, Texture and Rice Type. After pressing the “Set” button, you can adjust the preset time, texture and rice type by slidingthe slider “ 滑動可調 ”.

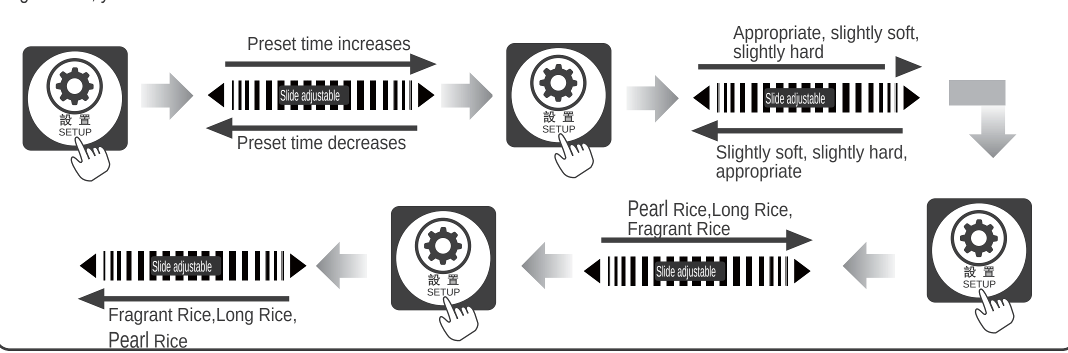
WARM/CANCEL key



After operation, the machine turns into warm keeping state automatically, the warm keeping indicator is bright, and the Start indicator turns on. Press the“Warm/Cancel” button to enter the standby state, and press the “Warm/Cancel” button again to enter the warm keeping state.

How to use the slider 滑動可調

In standby state, move the slider to select a function. If it is moved right, the function moves right; moved left, the function moves left. After the “Set” button is pressed once, the preset time shines, and when it is slid right or the right arrow is pressed, preset time increases; when it is slid left or the left arrow is pressed, preset time decreases. After the “Set” button is pressed once, the Text Function shines; moving right or pressing the right arrow, you can in turn select Appropriate, Slightly Soft, and Slightly Hard; moving left or pressing the left arrow, you can in turn select Appropriate, Slightly Hard and Slightly Soft; after the “Set” button is pressed once, the Rice Type function shines; moving right or pressing the right arrow, you can in turn select Pearl Rice, Long Rice and Fragrant Rice; moving left or pressing the left arrow, you can in turn select Pearl Rice, Long Rice and Fragrant Rice; by keeping pressed the left arrow or right arrow, you can achieve continuous movement.



Descriptions of the“Fast Congee”,“Rice Cook”and“Rice Fast Cook”buttons

By lightly pressing the above shortcut keys, you can start corresponding cooking functions. Example: To cook congee, simply press the “ Congee” button once. Warm tip: “Fast” means much faster than MIDEA products of the same kind (Rice Fast Cook of 2 cups of rice takes about 20min; porridge making takes about 60min), and the taste seems to be better if keeping warm for 10min after end of “Rice Fast Cook”.

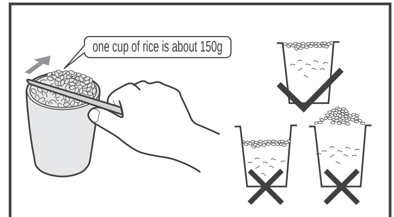
Description of turbine operation

During normal use, the turbine can operate only in Rice Cook, Fast Cook, Porridge, Congee, Brown rice, Baby Porridge and Sushi Rice functions. During operation, for Rice Cook, Fast Cook, Porridge, Congee, Baby Porridge and Sushi Rice functions, the turbine will take a few minutes for self-test after start. The turbine is started only at the boiling and steaming stage, and not started in the remaining time.

Usage Instructions

Usage method

- Take rice with a measuring cup (one cup of rice is about 150g).
  1.Please do not directly wash rice in the inner pot for avoiding scratching the inner pot.
  2.If using a dry cereals for brown rice function, it needs to use hot water soak 2-3 hours in advance.



- Put the clean rice into the inner pot, select suitable water level mark according to the rice amount, add water to a corresponding water level, and increase or decrease water according to personal taste.
  Note: Do not exceed the max mark of corresponding function, otherwise, it may cause overflow and short circuit.

How to use water line

- While Cooking (Refined cook, fast cook, brown rice, sushi rice)
  While adding water, look at the mark of Pearl Rice or Long Rice on the left line. For example: to cook 3 cups of rice, put the washed rice into the pot, add water to water level scale “3” marked with “Pearl Rice”or“Long Rice”(Diagram 1).
- While Congee
  While adding water, look at the middle congee line. For example: to cook two cups of rice, put the washed rice into the pot, add water to water level scale marked “congee” and “2” (Diagram 2).
- While Porridge (porridge, baby porridge)
  While adding water, look at the right porridge line. For example: to cook one cup of rice, put the washed rice into the pot, add water to water level scale marked “1” with “Porridge” (Diagram 3).
- While Steaming
  On the basis of actual needs, add water to an appropriate level to prevent water from spilling over the steamer or the steam frame.

You can fine-tune the ratio of rice and water based on individual preferences, but the total quantity of rice and water can not exceed the highest water level in the pot.

Cooking Function

Model	The maximum amount of rice	The minimum amount of rice
40	8 cups	2 cups

Congee Function

Model	The maximum amount of rice	The minimum amount of rice
40	2 cups	1 cups

Porridge/ baby porridge

Model	The maximum amount of rice	The minimum amount of rice
40	1 cups	0.5cups

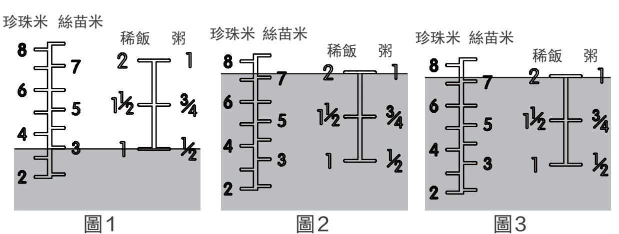
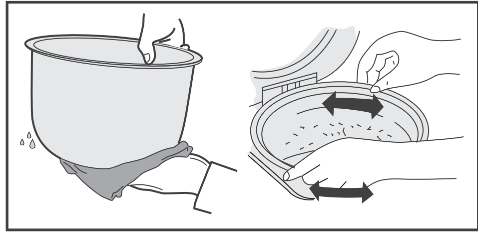


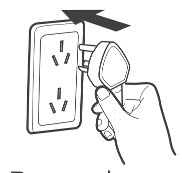
圖1 圖2 圖3

(Based on cooking of Northeast Rice at 40 type inner pot water level line)

- With a dry cloth, wipe the external surface of inner pot, put it into the Rice Cooker;to make sure that the inner pot matches the coil panel tightly, please rotate the inner pot 2-3 time left and right; then press the cover till it makes a "click" sound. Do not heat the inner pot in other stoves, otherwise, it may distort under high temperature;it is not allowed to substitute the inner pot with other container.



- Plug in the power plug
  Please ensure the main unit plug and the power plug already insert in place.
- Press the function button to select the desired function, then press "Start" button to enter the working state, or press the corresponding function button to enter working state directly.



Power plug



Main unit plug

Usage Instructions

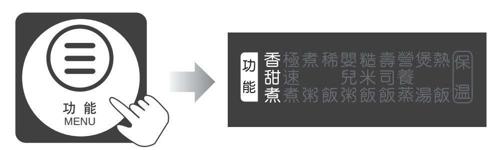
How to Preset Cooking

Only limited to products with such function

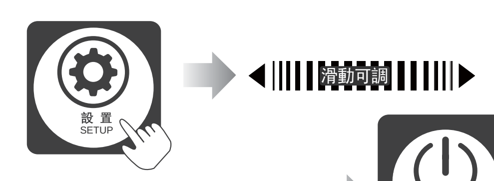
Functions available for preset: Rice Cook, Fast Cook, Porridge, Congee, Brown Rice, Baby Porridge, Sushi Rice, Soup.



❶ Press the "Menu" button to select a function to be preset.

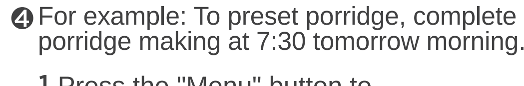


❷ Press the "Set" button, in which time the preset time shines. Then move the slider, or press the left and right arrows; adjust the preset time.



❸ Press the "Start" button to complete the preset.

開 始
START

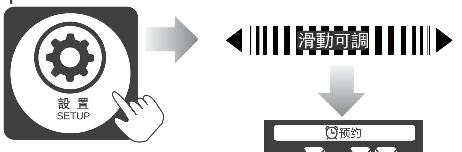


❹ For example: To preset porridge, complete porridge making at 7:30 tomorrow morning.

1. Press the "Menu" button to select the Porridge Making function.



2. Press the "Set" button, in which time the preset time shines. Then move the slider to right or press the right arrow,adjust the preset time to 7:30.



3. Press the "Start" button to complete the preset. At 7:30 tomorrow morning you can drink tasty porridge.

7:30

Warm Tips: It is suggested not to exceed the reserving time for 12 hours, otherwise, the rice may possibly have bad smell;
To ensure the accuracy of the preset time, please calibrate rice cooker clock timely.

How to select Texture /Rice type

● Functions for selection of texture: Rice Cook, Quick cooking, Brown Rice, and Sushi Rice.

1. Press the "Menu" button, and you can choose a function available for selection of texture, such as: Rice Cook.
2. After the "Setup" button is pressed twice, a function of texture shines.
3. By sliding the slider or pressing the left and right arrows, select the desired texture. In this way, you complete the selection of texture, and remember the texture function that you have selected. In next use, the unit selects the previous setting by default.

● Functions for selection of rice type: Rice Cook, Quick cooking, Porridge, Congee, Brown Rice, Baby Porridge and Sushi Rice.

1. Press the "Menu" button, and you can choose a function available for selection of rice type, such as: Rice Cook.
2. After the "Setup" button is pressed three times, a function of rice type shines.
3. By sliding the slider or pressing the left and right arrows, select the desired rice type. In this way, you complete the selection of rice type, and remember the rice type function that you have selected. In next use, the unit selects the previous setting by default.

Usage Instructions

Brown Rice

Coarse grains refer to: rice, wheat, jowar, soybean, and corn. Actually, the grains except rice and flour are called as coarse grains. The materials in the market include:

Grains: corn, millet, red rice, black rice, purple rice, jowar, barley, oat and buckwheat and so on.

Beans: soybean, mung bean, red bean, black bean, string bean, kidney bean, horsebean, pea and so on.

Tubers: sweet potato, yam, potato and so on.

Others: peanut, medlar, jujuba, walnut and so on.

Brown rice mainly contains rice with some coarse grains, and the brown rice has rich and balanced nutrition.

Tips: Most coarse grains are dry, please immerse them in water before cooking to thoroughly absorb nutrition, additionally, the hard shell of grain contains insolublecellulose, although it helps the peristalsis of the stomach and intestine, it must be softened with water, otherwise, it may possibly cause intestinal obstruction, Therefore, please do not eat too much coarse grains at one time.

Operation Method and Steps:

1.Immer the dry coarse grains in hot water for 2-3h, for peeled coarse grains or soft and fresh coarse grains, this step is not necessary.
2.Then clean the white rice and coarse grains with clear water.
3.Put the clean rice and coarse grains in the inner pot, add into water, press the Start key to cook the brown rice.
4.After cooking, stir the cooked brown rice after opening the cover to release the steam, then the color of rice will be better, and the moisture in the rice will be dropped.

Sushi Rice

The major material for Sushi is cold rice flavored with vinegar (referred to as vinegar rice), with fish, seafood, vegetables or eggs as ingredients. To cook Sushi, Sushi rice is the key. With good quality rice, rice should be cooked some more hard. It is of course better if the rice for Sushi is used.

Methods for Sushi rice:

1. Put the washed rice into the inner pot, and add water to the appropriate water line (using the water line for Pearl Rice).
2.Press the Menu button, select the function of Sushi Rice, and press the Start button. The rice cooker starts working, and Sushi Rice is cooked well about an hour later.
3.Once rice is cooked, add seasoning while hot, quickly mix and cool with a fan to prevent rice sticking together. The proportion of Sushi rice to vinegar is about 1:6.
4.Whisk the cooked rice, pour the sushi vinegar on the rice evenly and mix well. Do not press the rice, and try to keep the rice intact and soft.
5.Put a piece of laver on the sushi mat, and pave the rice from left to right. Spread the rice evenly from down to up gently. Rice shall be paved loosely, and shall not be squashed, so that it tastes better!
6.You can put any filling you like in the middle, as long as it is delicious. For example: fish, seafood, vegetables or eggs. Afterwards, roll the laver with a bamboo curtain. After rolling, keep it in the rolled shape with the bamboo curtain for 1min.
7.Cut the sushi when the knife is dipped with some water for anti-stick purpose. After the knife falls, you can make smooth cuts. According to personal preferences, a sushi can be cut into 4-8 pieces.

Usage Instructions

Steaming

1. Add water into the inner pot to reach scale 3;
2. Put into the steamer or steaming frame;
3. Put the foods on the steamer or steaming frame, or put the foods in the plate and then put the plate on the steamer or steaming frame; For example: steaming spare ribs, cut the spare ribs, marinate it with wine, bean sauce and salt, then put it into the plate, add into edible oil and fermented bean, then put it on the steamer or steaming frame.
4. Press Menu key to select the Steaming function, press the Start key. The spare ribs will be steamed well 30min later.

Note: The steaming time is not adjustable, set to 30 minutes.

Heat Rice

1. Whisk the rice and sprinkle 50-80 grams of water on the rice surface;
2. Press the Menu button or the slider to select the "Hot Rice" function, and then press the "Start" button to enter the work process;
3. After completion of heating, it enters into the warm keeping process automatically;
4. In order to eat the delicious rice, loosen the rice within 30 minutes.

The maximum amount of rice is recommended not to exceed the scale 4 when the Heat Rice function is used.

WARM

1. After cooking for all functions, the cooker will automatically enter into WARM function;
2. During warm keeping, the product will heat so that the temperature is maintained at about 73℃;
3. Press the Menu button or the slider to select "Warm" function, then press the "Start" button, and enter the warm keeping process manually.

Warm for rice: in order to avoid rice agglomeration, it is better to loosen the rice within 30min under the Warm state. Note: The rice cooker has 12h WARM function. It is suggested the rice Warm time should be less than 5h for avoiding color changing or taste changing.

Clock Adjustment

If you find inaccurate clock on the product, please follow the steps below to make adjustment.

❶ Switch on to enter into standby.

❷ Hold down the "Set" button for 3 seconds to enter the clock.



❸ Use " ◀ " or " ▶ " to adjust the time.

"▶" Each time " ▶ " is pressed, 1 minute increases, and when it is pressed and held, the time accumulates quickly.

"◀" Each time " ◀ " is pressed, 1 minute decreases, and when it is pressed and held, the time descends quickly.

❹ 10 seconds after the clock adjustment, the clock automatically confirms, or the "Start" is pressed to confirm the clock.

Tips:
In case of power failure, the clock cannot be set. Inaccurate clock display may affect presetting, please calibrate the display time. If no adjustment is made after entering the clock adjustment status, the figure in the display stops shining after shining about 12 seconds and confirms automatically.

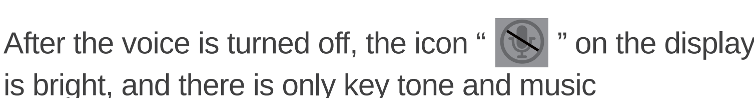
Usage Instructions

Voice ON and OFF

In switch-on state, press the "Congee" and "Quick cooking" simultaneously to turn off the voice. Press the "Congee" and "Quick cooking" simultaneously again to turn on the voice.







After the voice is turned off, the icon " " on the display is bright, and there is only key tone and music

Setting of turbine power function (only for the product with this function)

In standby mode, after the "Warm/Cancel" button is pressed for 5 seconds, "OFF" is displayed on the LCD, and the horn beeps one time to cancel the turbine power function; after the "Warm/Cancel" button is pressed again for 5 seconds, "ON" is displayed on the LCD, and the horn beeps one time to restore the turbine power function.

Tips: If turbine power is not needed, the "Warm/Cancel" button is pressed for 5 seconds to turn off the turbine power. Unplugging the turbine directly is not recommended, as this may lead to overflow during porridge and rice cooking. After the turbine power is turned off, the normal use is not affected, and working time will be a little longer.

Battery and power failure memory function

Only for products with clock display

- Power outage during presetting: If the re-energizing time precedes the preset end time, the appliance continues to work, but the preset end time may be biased; if after the preset end time, it enters the standby state.
- Power outage during warm keeping: timing continues, and if, after re-energizing, the outage time is more than 2h, it enters the standby state, and if not more than 2 hours, it continues to keep warm.
- Power outage during heating: If, after re-energizing, the outage time is more than 2h, it enters the standby state, and if not more than 2 hours, it continues to heat until the end.
- The product relies on the internal battery to provide power for the clock display during power outage.
- When the battery is out of power.
  No power and memory function is provided and each time the power plug is inserted, the clock shines. When the "Warm/Cancel" button is pressed, it returns to standby mode, and then cooking operation can be performed.

Tips:
- Battery design life of 5 years;
- The battery, when out of power, shall be replaced in a custorner Service center
- Never put the battery into fire or water;
- Never heat, disassemble or charge the battery.

Product naming

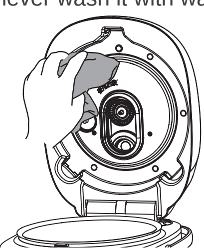
MB- F/Y J/H/N/D/S/C/Z 16/30/40/50 UB/HD/15...

- MB-: For Midea brand electric rice cooker
- F/Y: For form code
- J/H/N/D/S/C/Z: For function feature code
- 16/30/40/50: For specification code
- UB/HD/15...: For design serial number, represented by numbers or letters

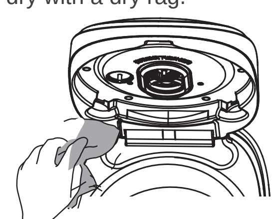
Cleaning and Maintenance

Clean the body

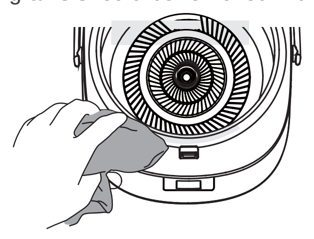
- Use a damp cloth to wipe the insulation seat board position, but never wash it with water directly.



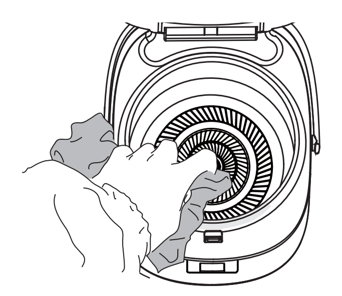
- The water in the water storage tank should be wiped dry with a dry rag.



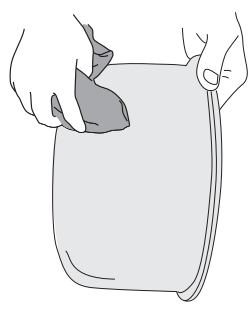
- Rice grains should be removed with a toothpick or rag.



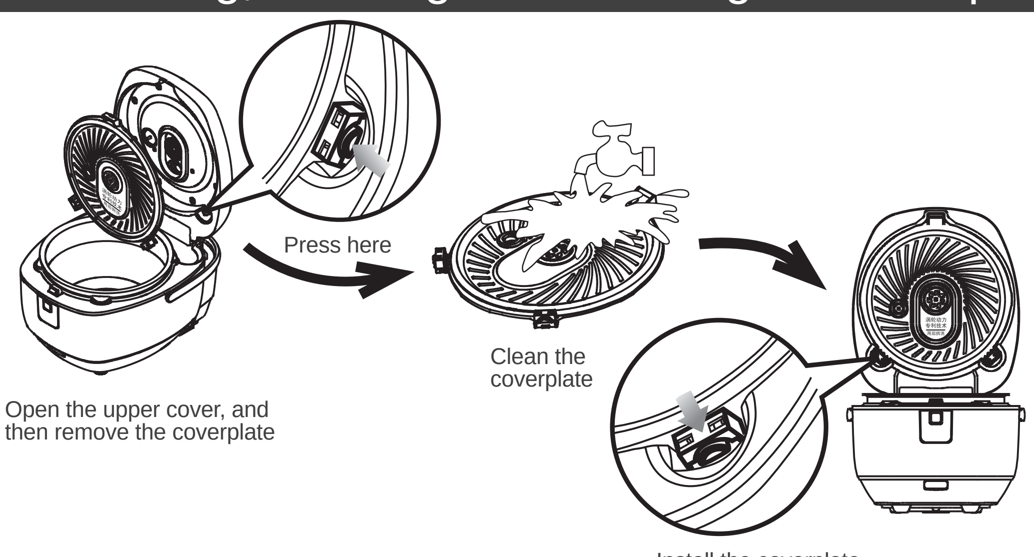
- If there is water or granule on the coil panel, wipe it away with a rag.



- Before putting in the inner pot, be sure to wipe away the water and rice grains around and on the bottom.



Removing, cleaning and installing the coverplate

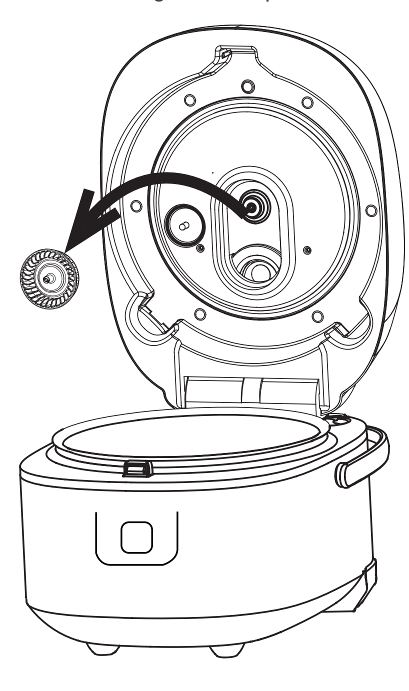


Cleaning and Maintenance

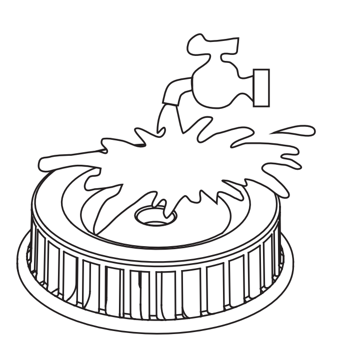
Turbine disassembly, cleaning, installation (Only for product with such structure)

Note: We recommend regular cleaning, to ensure smooth operation, please wash after cooling to prevent burns.

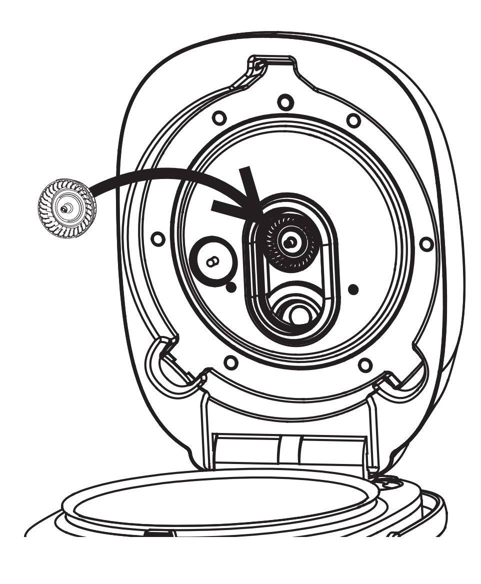
- After removing the coverplate, remove the Turbine out







- After cleaning, the turbine shaft holes in the turbine shaft turbine installed





Turbine structure

Cleaning and Maintenance

Removing, cleaning and installing the steam valve

- Hold the steam valve handle with the hand, and lift it up.



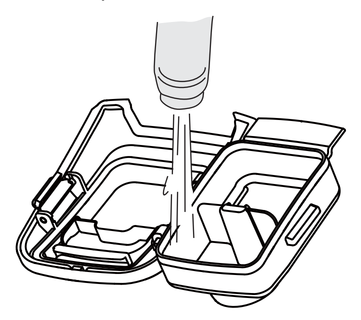
- Remove the steam valve



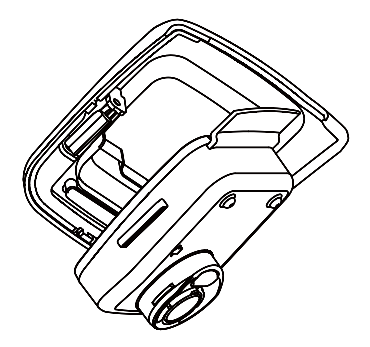
- As shown, suppress the steam valve base pinch open the steam valve.



- Wash it with water after opening.
  Note: If the sealing ring falls down, please install it well.



- As shown: two buckle bit after the close alignment of the steam valve, fasten pinch, it would be correct if you can hear a noise.



- Press it down to install the steam valve.



Troubleshooting

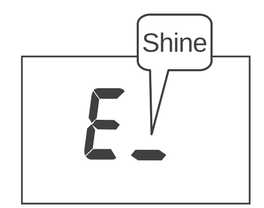
When there is fault

When you think something is wrong with the product, when to customer service center before repairs, check the following circumstances, for confirmation.

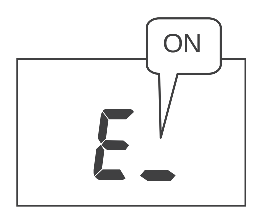
Unusual circumstances		Please confirm	Corresponding method
Before cooking	Button does not respond to the "Start" light is not flashing, not in standby mode.	Plug the power cord loose	Plug the power cord securely
		"Start" lights	Press the "Cancel" button to return to the standby mode
		After power-up, the display always shows "12:00" flashes	Does not affect the normal use, is caused by a dead battery or battery replacement delivery customer service center.
	Cannot close the cover	No installation removable coverplate	Please install the removable coverplate
Cooking in	Leaks from outside the local steam valve	Outside of the inner pot is no clean water droplets	Please clean
		Deformation and injury of the inner pot	Go to customer service center for checking.
		Pressure coverplate damage, sealing ring is damaged	Go to customer service center for checking.
		Without closing the upper cover	Close the upper cover
	The upper cover automatically bounce	Without closing the upper cover	Close the upper cover
	Slight "click" sound	Voice relay work, is a normal phenomenon	Non-failure, continue to use
	Smooth sound	Rotating turbine sound, is a normal phenomenon	Non-failure, continue to use the turbine shaft smear vegetable oil (such as peanut oil, cooking oil, etc.) will be better
	Abnormal noise	Turbines not installed in place, Insufficient lubrication	A turbine mounted in place, periodic (once a week) applied to the turbine shaft edible vegetable oils (such as peanut oil, cooking oil, etc.) to increase the lubrication
Display abnormal	LCD text display inside look blurry	The text has a liquid crystal or digital observation range (angle of view not a directly above, are partial front directly above, and the plane angle of probably 60 degrees)	Not a fault, appropriately adjustments to right perspective angle
		Viewed from the perspective of each	The battery is low, replace the battery
	Display screen water vapor, obscurity display	There is water left on the outside part of the inner pot	
		Sealing ring of coverplate is damaged or contaminated by foreign substances	
Odor	Plastic smell	When using this new cooker, there is smell of plastic, after a period of time will slowly disappear	
Shell	Induced electricity when touched	Check the indoor grounding device for adequacy	

Troubleshooting

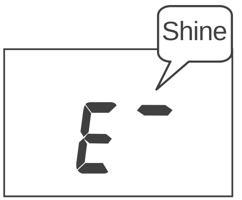
Troubleshooting for display error



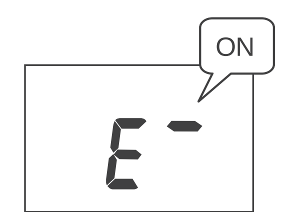
Sensor on the bottom is open circuit
If display error is not removed after cutting off power supply, and then supplying power, please repair it by customer service center.



Sensor on the bottom is short circuit
If display error is not removed after cutting off power supply, and then supplying power, please repair it by customer service center.



Upper cover sensor is open circuit
If display error is not removed after cutting off power supply, and then supplying power, please repair it by customer service center.



Upper cover sensor is short circuit
If display error is not removed after cutting off power supply, and then supplying power, please repair it by customer service center.



IGBT sensor is short circuit
If display error is not removed after cutting off power supply, and then supplying power, please repair it bycustomer service center.



IGBT sensor is open circuit
If display error is not removed after cutting off power supply, and then supplying power, please repair it by customer service center.



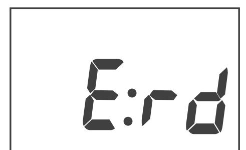
IGBT sensor high temperature alarm
If display error is not removed after cutting off power supply, and then supplying power, please repair it by customer service center.



Empty Pot Alarm
After putting the inner pot, press the “OFF” key to cancel the alarm, and then continue cooking. If the Empty Pot Alarm is not cancelled, please repair it by customer service center.



E:td Communication error alarm
If the alarm remains after pressing the “OFF” key to cancel the alarm, please repair it bycustomer service center.

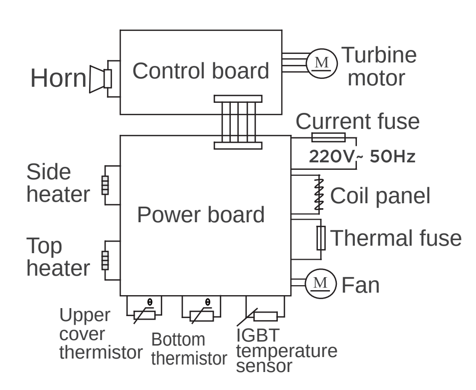


E:rd Communication error alarm
If the alarm remains after pressing the “OFF” key to cancel the alarm, please repair it by customer service center.

Warranty

- There is 30 months guarantee with this MIDEA brand electric rice cooker. (The product is only for home use)
- The period of warranty shall start from the date on which the invoice is issued.
- Any one of the following cases will invalidate the warranty:
  1. Damages caused by improper use, storage and maintenance of the consumer.
  2. Damages caused by unauthorized disassembly and repair in the maintenance department not designated by the company.
  3. Model of invoice and model of product maintained are not in conformity or are altered.
  4. Valid invoice cannot be presented.
  5. Damages caused by force majeure.
  6. This product, if used for other than the intended home purpose, will not be covered by the warranty.
  7. Any failure caused by malfunction or improper use will not fall into the range of the warranty.
- For those products beyond the warranty, the customer service center of the company will still serve you warmly.

Circuit diagram



MB-FZ4085 circuit diagram